

WINE FLIGHTS

CLASSIC FLIGHT

(284 cal) *GF*
 Mezzacorona, Pinot Grigio
 Ste. Michelle, Rosé, WA
 Meiomi, Pinot Noir
 Decoy by Duckhorn, Merlot

\$15

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

LOCAL FLIGHT

(287 cal) *GF*
 Barboursville, Pinot Grigio
 Horton, Viognier
 Barboursville, Cabernet
 Horton, Cabernet Franc

\$17

Cheese
 Salad
 Entrée
 Chocolate
 Fondue

SANGRIA

SUNSHINE SANGRIA

Glass (212 cal) | Pitcher (809 cal)
 Malibu Coconut Rum, Chambord Raspberry
 Liqueur, Luccio Sparkling Moscato, Muddled
 Strawberries, Orange and Lemon Juice *GF*

\$9.95 per glass
 \$34.95 per pitcher

TMP'S GRAND SANGRIA

Glass (209 cal) | Pitcher (716 cal)
 14 Hands Cabernet, Skyy Blood Orange Vodka,
 Cointreau, Fresh Juices, Cinnamon *GF*

\$9.95 per glass
 \$34.95 per pitcher

SPIRIT-FREE

THE BEE'S TEA

(204 cal)
 Orange Juice, Honey, Lemon, Lavender Syrup, Iced
 Tea *GF*

\$4.95

BLACKBERRY SAGE LEMONADE

(275 cal)
 Lemonade, Blackberry, Sage *GF*

\$4.95

STRAWBERRY BASIL LEMONADE

(227 cal)
 Strawberry Purée, Muddled Lemon, Fresh Basil,
 Lemonade *GF*

\$4.95

WATERMELON COOLER

(91 cal)
 Cucumber, Watermelon, White Cranberry Juice,
 Lime, Sprite *GF*

\$4.95



BEER CRAFT AND MORE

Beck's, N/A (Bremen, Germany) (160 cal) \$4.95
 Blue Moon (USA) (168 cal) \$5.95
 Bud, Light (USA) (110 cal) \$4.95
 Corona (Mexico) (148 cal) \$5.95
 Miller Lite (USA) (96 cal) \$4.95
 Sam Adams (USA) (175 cal) \$5.95

DRINK LOCAL

Blue Mountain, Full Nelson, Pale Ale
 (Arlington, VA) (202 cal) \$5.95
 Bold Rock, Cider (VA) \$5.95
 Devils Backbone, Lager (Lexington, VA)
 (185 cal) \$5.95
 Hardywood, Singel, Blonde Ale
 (Richmond, VA) (163 cal) \$6.95
 Legend, Brown Ale (Richmond, VA) (202 cal) \$5.95
 Stone, IPA (Escondido, CA) (206 cal) \$6.95



WINE ALL WINE IS GF

sparkling
 5oz (123 cal) | 8oz (196 cal) | bottle (138-630 cal)
 white
 5oz (109-120 cal) | 8oz (175-192 cal) | bottle (555-652 cal)
 red
 5oz (121-130 cal) | 8oz (194-208 cal) | bottle (600-668 cal)



SPARKLING

Banfi, Brachetto d'Acqui, "Rosa Regale", ITA
 Luccio, Moscato d'Asti, ITA
 LaMarca, Prosecco, ITA, 187ml
 Michelle, Brut, WA
 Coppola, Brut Rosé, "Sofia", Monterey, CA, 187ml
 Veuve Clicquot, Brut, "Yellow Label", Champagne, FRA

5OZ	8OZ	BTL.
		\$46
\$8	\$11	\$31
		\$12
		\$32
		\$14
		\$120

SWEET WHITE + BLUSH

Beringer, White Zinfandel, CA
 Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU
 Kung Fu Girl, Riesling, Dry, WA

\$6	\$9	\$25
\$8	\$11	\$32
		\$29

CHARDONNAY

Mondavi Private Selection, Chardonnay,
 Bourbon Barrel Aged, Monterey, CA
 KJ, Chardonnay, "Vintner's Reserve", CA
 Migration, Chardonnay, Sonoma Coast, CA

		\$34
\$9	\$13	\$38
		\$80

OTHER WHITES + ROSÉ

Barboursville, Pinot Grigio, VA
 Maso Canali, Pinot Grigio, Trentino, ITA
 Mezzacorona, Pinot Grigio, Trentino, ITA
 Rodney Strong, Sauvignon Blanc, "Charlotte's Home",
 N. Sonoma, CA
 Starborough, Sauvignon Blanc, Marlborough, NZL

\$9	\$12	\$34
		\$44
\$8	\$11	\$32
		\$35
\$9	\$13	\$37



OTHER WHITES + ROSÉ (Cont.)

Horton, Viognier, Orange County, VA
 Ste. Michelle, Rosé, WA
 JNSQ, Rosé, "Cru", CA
CABERNET SAUVIGNON
 Tribute, Cabernet, CA
 Noble Vines, Cabernet, "337", Lodi, CA
 Mondavi Private Selection, Cabernet,
 Aged in Bourbon Barrels, Monterey, CA
 14 Hands, Cabernet, WA
 Barboursville, Cabernet, VA
 J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA



5OZ	8OZ	BTL.
\$9	\$13	\$38
\$7	\$10	\$29
		\$43
\$9	\$12	\$35
		\$40
		\$34
\$8	\$11	\$32
\$10	\$14	\$38
		\$38

PINOT NOIR + MERLOT

Noble Vines, Pinot Noir, "667", Monterey, CA
 Meiomi, Pinot Noir, CA
 Noble Vines, Merlot, "181", Lodi, CA
 Decoy by Duckhorn, Merlot, Sonoma, CA

		\$35
\$11	\$14	\$41
		\$35
\$11	\$14	\$41

OTHER REDS

Horton, Cabernet Franc, Orange County, VA
 Mazzei, Toscana, "Poggio Badiola", ITA
 Zen of Zin, Zinfandel, CA
 Portillo, Malbec, Uco, ARG
 Michael David, "Petite Petit", Lodi, CA
 19 Crimes, Red, SE AUS

\$8	\$11	\$32
		\$35
		\$33
\$8	\$11	\$32
\$9	\$12	\$35
\$8	\$11	\$32

BEST IN GLASS

ICONIC COCKTAILS

CRAFTED IN THE HIGHEST FORM,
MADE FROM CAREFULLY
SELECTED, FRESH AND
EXCEPTIONAL INGREDIENTS

TMP'S G&T | \$9.95
(209 cal)
The Botanist Gin, Liber & Co Premium Tonic, Club Soda, Lime *GF*

AUTHENTIC MAI TAI | \$9.95
(254 cal)
Appleton Estate Reserve Rum, Cointreau, Lime, Orgeat Syrup *GF*

FRESHLY-PICKED MARGARITA | \$9.95
(326 cal)
Avion Silver Tequila, Solerno Blood Orange, Cointreau, Agave Nectar, Lime, Lemon, Orange and Grapefruit Juices *GF*

OLD FASHIONED

CLASSIC OLD FASHIONED | \$8.95
(175 cal)
Jim Beam, Brown Sugar Cube, Bitters, Orange Peel, Filthy Cherry *GF*

MODERN OLD FASHIONED | \$9.95
(195 cal)
Knob Creek Rye Whiskey, Brown Sugar Cube, 18.21 Earl Grey Bitters, Orange Peel, Filthy Cherry *GF*

THE MELTING POT MULE | \$9.95
(235 cal)
Absolut Vodka, Domaine De Canton Ginger Liqueur, Fresh Mint, Lime, Ginger Beer *GF*

MELTING POT MULE MUG | \$14.95

COCKTAILS

CLASSIC TMP COCKTAILS

LOVE MARTINI | \$8.95
(188 cal)
Malibu Rum, Peach Schnapps, Cranberry Juice, Fresh Strawberries *GF*

YIN & YANG MARTINI | \$9.95
(361 cal)
Godiva White Chocolate Liqueur, Vanilla Vodka, Ice Cream, Chocolate Fondue Shavings *GF*

LEMON BERRY MOJITO | \$8.95
(157 cal)
Bacardi Limon, Wildberry Purée, Mint Leaves, Lime, Club Soda *GF*

NEW! WHISKEY BUSINESS | \$9.95
(184 cal)
Maker's Mark Bourbon, Jameson Irish Whiskey, Jim Beam Bourbon, Jack Daniel's Whiskey, Lemonade, Filthy Black Cherry Syrup, Coca-Cola, Lemon Wedge, Filthy Black Cherry *GF*



LOCAL FAVORITES

ABSOLUT STRESS | \$8.95
(161 cal)
Absolut Vodka, Malibu Rum, Amaretto, Cranberry and Pineapple Juices *GF*

BLACK CHERRY COSMO | \$9.95
(192 cal)
Grey Goose Cherry Noir, Cointreau Orange Liqueur, White Cranberry Juice, Fresh Lemon Juice *GF*

BLACKBERRY MARGARITA | \$9.95
(313 cal)
1800 Reposado Tequila, Blackberries, Fresh Lime *GF*

DEEP SOUTH TEA | \$8.95
(224 cal)
Absolut Citron Vodka, Malibu Coconut Rum, Sweet & Sour, Fresh Lemon Juice, Sprite, Deep Eddy Cranberry Vodka Floater *GF*

JACKBERRY SMASH | \$9.95
(242 cal)
Jack Daniel's Tennessee Whiskey, Blackberries, Sweet & Sour, Cranberry Juice, Sprite *GF*

MAKER'S MULE | \$9.95
(179 cal)
Maker's Mark, Ginger Beer, Fresh Lime Juice *GF*

SAILOR'S PUNCH | \$8.95
(246 cal)
Sailor Jerry Spiced Rum, Orange and Pineapple Juices, Sweet & Sour, Cherries *GF*

SPEAKEASY SMASH | \$9.95
(221 cal)
Tito's Handmade Vodka, Mint Leaves, Fresh Lemon Juice, Simple Syrup, Sweet & Sour *GF*

STRAWBERRY BASIL LEMONADE | \$9.95
(274 cal)
Smirnoff Strawberry Vodka, Muddled Fresh Basil and Strawberries, Lemonade *GF*

AFTER DINNER CONSIDERATIONS

COFFEE COCKTAILS

CHOCOLATE FONTINI | \$9.95
(406 cal)
Godiva Liqueur, Baileys Irish Cream, Kahlúa, Whipped Cream *GF*

KAHLÚA WHITE RUSSIAN | \$8.95
(178 cal)
Svedka Vodka, Kahlúa, Half & Half *GF*

RASPBERRY TRUFFLE MARTINI | \$9.95
(221 cal)
Stoli Razberi, Godiva White Chocolate Liqueur, Crème de Cacao *GF*

ALMOND MOCHA | \$6.95
(124 cal)
Amaretto Disaronno, Kahlúa, Coffee *GF*

BILLIONAIRE'S COFFEE | \$6.95
(143 cal)
Godiva Dark Chocolate Liqueur, Grand Marnier, Kahlúa, Coffee, Whipped Cream *GF*

CAFÉ INTERNATIONAL | \$6.95
(160 cal)
Kahlúa, Baileys Irish Cream, Grand Marnier, Coffee, Whipped Cream *GF*

IRISH COFFEE | \$6.95
(143 cal)
Jameson's® Irish Whiskey, Coffee, Crème de Menthe, Whipped Cream

DESSERT WINES

3oz (119 cal) | bottle (670 cal)

Williamsburg Winery, Raspberry/Merlot, "Dominion", Virginia, 500ml | \$8 | \$35

PORT

3oz (142-149 cal) | bottle (1200-1260 cal)

Taylor Fladgate, Tawny, Porto, "10 Year", Portugal | \$10 | \$70

Taylor Fladgate, Tawny, Porto, "20 Year", Portugal | \$15 | \$105

Taylor Fladgate, Tawny, Porto, "30 Year", Portugal | \$34 | \$255

Taylor Fladgate, Tawny, Porto, "40 Year", Portugal | \$56 | \$395

Ask your server about our specialty flights



SPECIALTY SPIRITS

Baker's Bourbon 7 year (97 cal) | \$10.50

Booker's Bourbon 6 year (119 cal) | \$10.50

Knob Creek Bourbon 9 year (90 cal) | \$9.50

Knob Creek Rye Whiskey (90 cal) | \$9.50

FONDUE UNTO OTHERS

MELTING POT COOKBOOK | \$29.95
A collection of recipes from our fondue pot to yours.

SIGNATURE DIPPED STRAWBERRIES* *GF* (65 cal per berry)
3 Strawberries | \$5.95
6 Strawberries | \$10.95

*Ask the hospitality specialist or your server to place an advanced order.

GARLIC & WINE SEASONING | \$5.95
(0 cal)
Two classic culinary ingredients - garlic and wine - make this seasoning delicious. *GF*

GIFT CARDS
Gift cards can be redeemed at The Melting Pot Restaurants nationwide.

CHOCOLATE FONDUE WAFERS | \$6.95
(322 cal per 2oz)
Pick from the flavors of milk, dark or white *GF*